

Roast Sweet Potato, Black Bean, Lime Rice Bowls

- *For the potatoes:*

- Preheat oven to 400 degrees F.
- Drizzle cubed potatoes with 1 teaspoon olive oil and toss to coat.
- Onto a baking sheet, arrange potatoes in an even layer. Roast 10-15 minutes, or until easily pierced with a fork.

- *For the rice:*

- To a medium saucepan over medium high heat, add olive oil. When oil is hot, add rice and garlic. Cook 1-2 minutes, stirring frequently, until garlic is softened and fragrant.
- Add vegan chicken broth, lime juice, and sea salt. Reduce heat to low; cover and simmer 20 minutes, until rice is tender and liquid is absorbed.
- Stir in lime zest. Set aside.

- *Putting it all together:*

- Into a large, deep skillet over medium heat, add remaining 1 tablespoon olive oil. When oil is hot, add roasted potatoes, black beans, and taco seasoning. Mix together to evenly distribute seasoning.
- Cook, stirring frequently, 5 minutes, or until heated through.
- Add cooked rice and stir to blend ingredients. Continue cooking another 1-2 minutes to heat rice, if needed. Serve hot.

Recipe from:

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